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U.S. National Phase of PCT/EP2004/007837

AMENDMENTS TO THE ABSTRACT

Please insert the Abstract of the Disclosure which is on the attached sheet.

ABSTRACT OF THE DISCLOSURE

The present invention discloses a method for improving the fat note in the taste and/or in the aroma and/or in the mouthfeel of a food with a reduced amount of fat by addition to the food of a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides. Preferably a yeast extract having a ratio of at most 3.5 between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP is used. Preferably, a yeast extract having a ratio of at most 12 between the percentage (w/w) of protein and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP is used. The invention also discloses a food with a reduced amount of fat with an improved fat note in the taste and/or in the aroma and/or in the mouthfeel.